

**Department of Public Health and Social Services
Division of Environmental Health
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	1	8/16/16		GUAM BAKERY	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	10:35am		GUAM BAKERY, INC	
Investigation			A	SANITARY PERMIT NO.		LOCATION (Address)	
Other:				160000805		140 KAYEN CHANDO, DEDERO	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
RETAIL				1	632-1161	0	2
				No. of Repeat Risk Factor/Intervention Violations			
				0			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS
Supervision				
1	(IN) OUT			6
Person in charge present, demonstrates knowledge, and performance duties				
Employee Health				
2	(IN) OUT			6
Management awareness, policy present				
3	(IN) OUT			6
Proper use of reporting, restriction & exclusion				
Good Hygienic Practices				
4	(IN) OUT N/A N/O			6
Proper eating, tasting, drinking, betelnut, or tobacco use				
5	(IN) OUT N/A N/O			6
No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands				
6	(IN) OUT N/A N/O			6
Hands clean and properly washed				
7	(IN) OUT N/A N/O			6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed				
8	(IN) OUT			6
Adequate handwashing facilities supplied & accessible				
Approved Source				
9	(IN) OUT			6
Food obtained from approved source				
10	(IN) OUT N/A N/O			6
Food received at proper temperature				
11	(IN) OUT			6
Food in good condition, safe, and unadulterated				
12	(IN) OUT N/A N/O			6
Required records available: shellstock tags, parasite destruction				
Protection from Contamination				
13	(IN) OUT N/A			6
Food separated and protected				
14	(IN) OUT N/A			6
Food contact surfaces: cleaned & sanitized				
15	(IN) OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food				
Potentially Hazardous Food (TCS Food)				
16	(IN) OUT N/A N/O			6
Proper cooking time and temperatures				
17	(IN) OUT N/A N/O			6
Proper reheating procedures for hot holding				
18	(IN) OUT N/A N/O			6
Proper cooling time and temperature				
19	(IN) OUT N/A N/O			6
Proper hot holding temperatures				
20	(IN) OUT N/A			6
Proper cold holding temperatures				
21	(IN) OUT N/A N/O			6
Proper date marking and disposition				
Consumer Advisory				
22	(IN) OUT N/A			6
Consumer Advisory provided for raw or undercooked foods				
Highly Susceptible Populations				
23	(IN) OUT N/A			6
Pasteurized Foods used; prohibited foods not offered				
Chemical				
24	(IN) OUT N/A			6
Food additives: approved and properly used				
25	(IN) OUT			6
Toxic substances properly identified, stored, used				
Conformance with Approved Procedures				
26	(IN) OUT N/A			6
Compliance with variance, specialized process, and HACCP plan				

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status		COS	R	PTS
Safe Food and Water				
27	Pasteurized eggs used where required			1
28	Water and Ice from approved source			2
29	Variance obtained for specialized processing methods			1
Food Temperature Control				
30	Proper cooling methods used; adequate equipment for temperature control			1
31	Plant food properly cooked for hot holding			1
32	Approved thawing methods used			1
33	Thermometer provided and accurate			1
Food Identification				
34	Food properly labeled; original container			1
Prevention of Food Contamination				
35	Insects, rodents, and animals not present			2
36	Contamination prevented during food preparation, storage & display			1
37	Personal cleanliness			1
38	Wiping cloths: properly used and stored			1
39	Washing fruits and vegetables			1
Proper Use of Utensils				
40	In-use utensils: properly stored			1
41	Utensils, equipment and linens: properly stored, dried, handled			1
42	Single-use/single-service articles: properly stored, used			1
43	Gloves used properly			1
Utensils, Equipment and Vending				
44	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	Warewashing facilities: installed, maintained, used; test strips			1
46	Nonfood-contact surfaces clean			1
Physical Facilities				
47	Hot & cold water available, adequate pressure			2
48	Plumbing installed; proper backflow devices			2
49	Sewage and wastewater properly disposed			2
50	Toilet facilities: properly constructed, supplied, & cleaned			2
51	Garbage/refuse properly disposed; facilities maintained			2
52	Physical facilities installed, maintained, and clean			1
53	Adequate ventilation and lighting; designated areas use			1

I have read and understand the above violation(s), and am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign)	Date:
MERVIN TAMAYO	8/16/16
DEH Inspector (Print and Sign)	Follow-up (Circle one): YES NO
KATHERINE DUENAS EPHOL	9/15/16

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ESTABLISHMENT NAME GUAM BAKERY		LOCATION (Address) 140 KAYEN CHANDO, DEDERO
INSPECTION DATE 8/16/16	SANITARY PERMIT NO. 160000805	PERMIT HOLDER GUAM BAKERY, INC

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
CHICKEN SIOPAO	109°F		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED BASED ON A COMPLAINT # 13-101A OF FLIES INSIDE THE COOKIE DISPLAY CASE. PREVIOUS INSPECTION WAS CONDUCTED ON 1/23/15 (O/A) AND THE FOLLOWING VIOLATIONS WERE OBSERVED:	
#19	OBSERVED CHICKEN SIOPAO HELD AT IMPROPER HOT HOLDING TEMPERATURE (SEE TEMPERATURE LOG ABOVE). THE 2 REMAINING SIOPAO WAS DISCARDED. ALL HOT FOOD SHALL BE KEPT AT 140°F OR ABOVE TO PREVENT THE GROWTH OF BACTERIA	CCS
#52	OBSERVED OUTER OPENINGS AT FRONT ENTRANCE DOOR. ALL OUTER OPENINGS LEADING TO THE OUTSIDE SHALL BE PROTECTED IN ORDER TO PREVENT FLIES AND OTHER PESTS FROM ENTERING THE ESTABLISHMENT.	9/15/16
	PHOTOGRAPHS WERE TAKEN DURING INSPECTION. DISCUSSED ALL VIOLATIONS WITH THE PERSON IN CHARGE. REMOVED "A" PLACARD NO. 01961. REPLACED "A" PLACARD NO. 02405	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person in Charge (Print and Sign) MERVIN TAMAYO	Date: 8/16/16
DEH Inspector (Print and Sign) KATHERINE PUENTES LEPROI / DAREN MITCHELL LEPROI	Date: 8/16/16